

PATENT ABSTRACTS OF JAPAN

(11)Publication number : 06-303905

(43)Date of publication of application : 01.11.1994

(51)Int.Cl.

A23F 5/02

(21)Application number : 06-062799

(71)Applicant : KRAFT GENERAL FOODS INC

(22)Date of filing : 31.03.1994

(72)Inventor : CRAWLEY WALTER A
STEIN STUART A
GUNTHER HELMUT
SKIFF RONALD H

(30)Priority

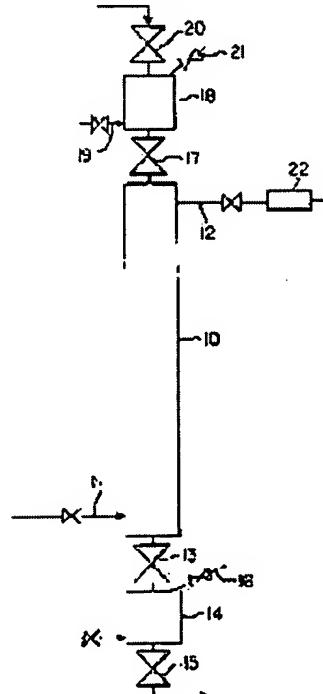
Priority number : 93 40690 Priority date : 31.03.1993 Priority country : US

(54) METHOD FOR ENHANCING QUALITY OF LOBSTER COFFEE BEAN

(57)Abstract:

PURPOSE: To effectively enhance the level of lobster beans into more higher level by steam-treating the fresh lobster bean under a specific condition.

CONSTITUTION: Steam is introduced to a column 10 holding the fresh coffee beans in the state of layers from a steam entrance 11 and is removed through an entrance 12 and a condenser 22. A small amount of the coffee beans in the column are pulled out from a bottom part through a rotary valve 13 and a corresponding amount of coffee beans are introduced through a rotary valve 17. The residence time of the coffee beans is made 60 to 120 min, a temperature in the column is kept to 260 to 300° F which can prevent the condensing of steam on the beans to hold pressure in the column to 20 to 50 ps:g. The flow rate of steam to a pulse column is 0.15 to 0.65 pound per one pound beans based on the dried amount of the beans.



LEGAL STATUS

[Date of request for examination]

[Date of sending the examiner's decision of rejection]

[Kind of final disposal of application other than the examiner's decision of rejection or application converted registration]

[Date of final disposal for application]

[Patent number]

[Date of registration]

[Number of appeal against examiner's decision of rejection]

[Date of requesting appeal against examiner's decision of rejection]

[Date of extinction of right]